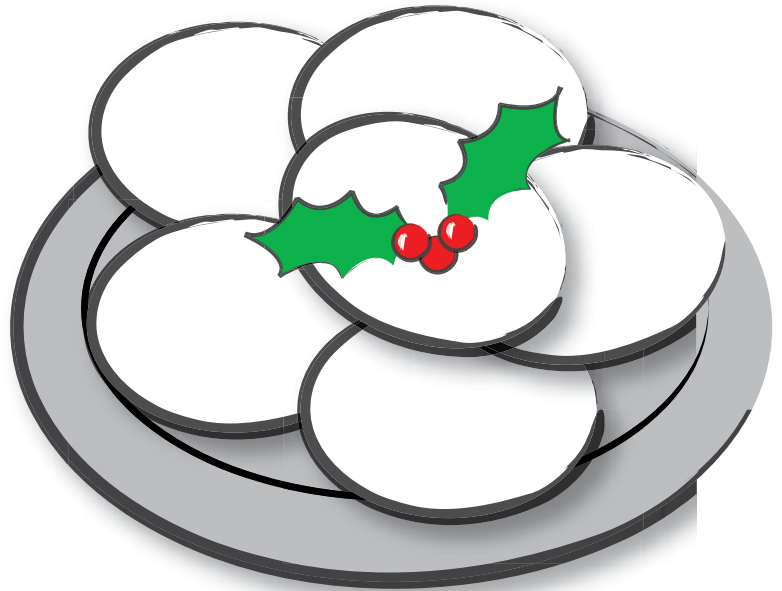


Chocolate Snowballs

Why not make these biscuits a few days before Christmas and leave some out for Santa, he'll definitely munch one of these up!

Here's what you need:

- 150g white chocolate**
- 115g butter**
- 115g caster sugar**
- 2 eggs**
- 225g plain flour**
- Icing sugar to decorate**



Put the chocolate (broken into pieces) into a bowl and melt over a pan of simmering water, get an adult to do this bit for you.

When the chocolate has completely melted put it to one side to cool down a bit.

Whisk the butter and sugar together in a bowl until pale and fluffy.

Beat in the eggs, one at a time and then mix in the flour. Mix the chocolate into the mixture and then knead the dough until it is smooth, wrap it in cling film and put it in the fridge for an hour.

Meanwhile preheat the oven to 190°C/375°F/Gas 5.

When the dough has been in the fridge for an hour, take it out and roll it into small balls between the palms of your hands, about the size of a 50p. This should make 24.

Arrange the balls on a greased baking tray and bake in the middle of the oven for 10-12 minutes.

Dust with the icing sugar and then put them on a rack to cool down, yummy.